



SATURDAY.....MAY 8, 1909.

DAINTY SANDWICHES

FORM AN INVALUABLE HELP TO THE HOUSEWIFE.

Solve Many Problems That Arise to Plague the Busy Woman—Suggestions That May Be New to Readers.

The housewife who learns the art of making dainty sandwiches is always well fortified against the problem of what to have for an informal tea, a little supper in her own dining room after the theater, or variety in her child's lunch basket.

The bread used in making sandwiches should be close-grained and not too fresh. The kind that is baked in round tins is good, and for cheese and fish sandwiches rye and graham bread is mostly used.

All the crusts should be cut from the bread with a sharp knife, fresh butter used which has been melted, and one should avoid having the sandwiches soggy.

Made of Fish—Pieces of fried haddock or any firm unsalted fish may be made into delicious sandwiches. Shred the fish, season and mix thoroughly with mayonnaise dressing. Spread on toasted rye bread, garnish with a bit of watercress and serve.

An Indian Sandwich—Cut the white meat of a cooked chicken in small pieces. Take the same quantity of boiled ham and four freshened anchovies and mince. Mix two cups of veloute sauce with one dessertspoonful of curry powder thinned with a little water. Stir over the fire until it becomes a thick sauce. Add the chicken and the ham and the juice of half a lemon. Cut slices of bread and fry them in butter until a light brown. Spread on the mixture and cover the sandwiches, serving while hot.

Of Nuts and Cheese—Use the meats of English walnuts, pecans and almonds. Cut into fine pieces and mix with a cream cheese. Spread the paste on toasted crackers and serve with olives.

Made of Peanuts—Peanuts mixed with mayonnaise dressing are popular, and chopped olives and small crisp cucumber pickles seasoned with capers and mixed with mayonnaise are also good.

Dates and figs chopped very fine and mixed with lemon juice may be spread on thin slices of bread and sprinkled with finely chopped nuts. An odd mixture for sandwiches is Oriental preserved ginger softened with a little cream. All kinds of candied fruits may also be used for filling.

A Kitchen Adjunct.

A useful article for the kitchen is a small microscope. Show the cook how to use it. She will be horrified if once shown dates, prunes or figs that are germ-infested that she will take special pains in washing them.

The microscope is also useful to examine cereals, cornmeal, buckwheat and other things, which unless kept airtight, may be unpleasantly infected.

If part of every order that comes in from the grocer is carefully examined so that if not in good condition it may be returned at once, the loss will be his and not the buyer's.

Pure of Beets.

Wash and boil until tender six red beets. Mash through a sieve and season with two saltspoonfuls of salt and one of pepper, one tablespoonful of butter and one grated onion. Put one quart of milk into a double boiler, add half a cupful of stale bread crumbs, two cloves and a bay leaf. Cook for 15 minutes, then pour in the beets. Pour the soup through a sieve and serve with squares of toasted Graham bread.

Popped Wafers.

Since a round ten-cent roll of cream cheese. Place a slice of cheese on a butter-thin wafer and press into the cheese the half of an English walnut meat. If the cheese is the snappy kind they will be delicious with ale; are very pretty to look at.

Lemon Dumplings.

Half a pound of bread crumbs, half a pound of finely chopped suet, a quarter of a pound of dried fruit, the rind and the juice of one lemon and two eggs. Mix all together well, form into dumplings, tie in cloths and boil two hours.

Minnehaha Filling.

One cup white sugar, wet with three spoonfuls of hot water. Boil until it will wax when dropped into cold water, then stir into it the whites of two eggs, which have been well beaten, and one cup of chopped raisins.

Lyonnais Potatoes.

Cut cold boiled potatoes in small cubes and sprinkle with salt and pepper. Brown an onion in a tablespoonful of butter and add the potatoes; stir and cook five minutes. Add a little minced parsley and serve.

Sausage Dumplings.

Roll four or five potatoes, mash and season with salt and pepper, add about one-half cup of flour and milk to make a thick paste. Roll it out. Pour hot water over one pound of sausage and take off the skins. Roll each one in a piece of the potato crust and bake

about one hour. Have the crust nicely browned.

Hard Sauce for Pudding.

One cup powdered sugar, one-quarter cup butter, creamed; one tablespoonful coffee, one teaspoonful of vanilla.

GET RIGHT KIND OF DUSTER

Subject of More Importance Than Is Generally Considered—Cheese-cloth the Best.

Not all housekeepers realize the importance of having the right kind of duster. They will get stiff calico or lumpy fabrics and rub them over wooden furniture, totally unconscious that they are not doing their work.

Cheese-cloth makes the best general duster for wood, silk for fine ornaments or polished surface and heavy cotton flannel for floors.

The chief objection to the cheese-cloth duster is that it must be hemmed, soils easily and soon gets silky. A substitute that is quite as good, little more expensive and saves much time is to buy a supply of red bandana handkerchiefs for use as dusters. If these are bought at wholesale they are cheaper and can be disposed of among one's friends.

Men's old silk handkerchiefs should never be thrown away when worn and thin. They are just the thing for dusting the polished surface of the piano, ivory ornaments and fine china and glass bric-a-brac.

The Home.

Embroideries and colored garments should be ironed on the wrong side.

Marble should be washed with ammonia and water rather than with soap and water.

A great many blemishes on wall paper may be removed with a rubber on a lead pencil.

Dried lemon peel sprinkled over coals will do away any disagreeable odor about the house.

Combs soon warp and break if washed with water. A good stiff nail-brush cleans them well.

The bureau drawer can be made to open easily and noiselessly by rubbing it with common soap.

To cool an oven while baking never leave the door open, but cool it by the drafts or removing one of the plates over the oven.

An India-rubber hot-water bottle is easily cleaned. Wash it with lukewarm water and soap, rubbing on the soap with a piece of flannel.

Remove grease stains by saturating the spots with alcohol rather than benzine. Alcohol does not leave a ring around the spot afterward. Wash with cold water.

Boston Baked Beans.

Wash one pint of little white beans and cover them with warm water. Soak over night. In the morning drain and cover with slightly salted water; cook until tender, but not broken; drain and stir into them one quart of a cup of brown sugar; put into a bean pot and in the center of the beans put half a pound of fat salt pork deeply slashed in several places; pour slowly into the beans a pint of boiling water and add a little more as they need it. Put the pot, closely covered, into the oven and bake slowly for at least four or six hours—longer if possible.

Stewed Rabbit.

To prepare the rabbits for stewing, remove the internal organs, separating the liver from them. Rinse in cold water, cut in pieces and season with a tablespoonful of salt and one-half teaspoonful of pepper. Put a quarter pound larding pork, cut fine, in a kettle over the fire and fry to a light brown. Add a finely chopped onion and the rabbit pieces and cook for half an hour over a slow fire, stirring often. Sprinkle with a tablespoonful of flour, mix with the meat and gravy, pour in a pint of boiling water, cover and simmer until done. Just before serving add the juice of one-half a lemon.

Uncooked French Cream Candy.

Break into a bowl the whites of as many eggs as you think you will need for the amount of candy you wish to make. Add as much cold water as you have egg whites, then stir in XXX powdered or confectioners' sugar until the mixture is stiff enough to mold into shape with the fingers. Flavor with vanilla to taste and form into balls, cubes or lozenges, as you wish. Lay on plates or waxed paper to dry. Do not use ordinary powdered sugar or candy will be a failure if you do.

Hot-Milk Sponge Cake.

Two eggs well beaten, one cup sugar, one cup flour, pinch of salt, two level teaspoons baking powder. This makes a rather stiff dough, and must be beaten till creamy, then add gradually one-half cup hot milk, not boiling, simply hot, and one teaspoon lemon extract. Bake in a moderate oven, in a loaf tin. This is fine and quite cheap also.

How to Boil Turnips.

Turnips, carrots, onions and cabbage should be boiled in a great deal of water, taken off immediately and drained.

Too Little Water will turn the dark, and overcooking destroys the taste.

Lamb Chops.

A remedy for woolly taste of lamb chops. Rub chop thoroughly with a preparation of lemon juice and butter in the proportion of one teaspoonful of butter to two of lemon juice. Broil them; they are delicious.

Drop Biscuit.

Take one quart flour, two heaping teaspoons baking powder, two table-spoons melted butter or lard. Stir in enough sweet milk to make stiff batter, drop in hot gem pans and bake in quick oven.

PADEREWSKI AND THE PIGS.

"Paderewski," said an insurance man, "broke his finger last month and collected \$5,000 in accident insurance."

ance. Not bad.

"I complimented Paderewski on his fame at the time of the accident. He laughed and told me modestly a story that depreciated his fame."

"He said that he takes a great interest in live stock. On his estate in Poland he has the best varieties of pigs, cattle, sheep, and chickens. While touring he never neglects an opportunity to add to this fine collection."

"In the west, once he got an agent to buy him 50 pigs of a breed that had taken a lot of firsts and blue ribbons. A week or two after the purchase he unexpectedly went west himself, and of course, motored out to the farm where his new pigs were. He wanted to look them over."

"The farmer, somehow, didn't catch his name. But he showed Paderewski his prize pigs, and he pointed out with a good deal of pride the 50 that had just been sold."

"Fine pigs, then," he said, heartily. "As fine a lot of pigs as you'll see in a month's travel. I've just sold 'em, by the way, to Mr. Paderewski, the famous pig dealer from abroad."

The Mean Landlord.
Mrs. Uptown (to lady caller)—I do think we've got the meanest, most penurious and grasping Shylock of a landlord that ever lived.

Caller—Why do you remain here then? Why not try some other place if you don't like the landlord?

Mrs. Uptown—That's just it! He's that mean he won't let us get far enough behind with the rent so it is really any object to us to move.—Judge.

His Idea.

Church—They say that if a human being continued to grow at the rate he does during his first year of life, he would be over 63 feet tall at the age of ten. What do you think of that?

Gotham—Why, I think a boy would have to put on long trousers pretty early in life.—Yonkers Statesman.

Had to Use It.

Bangs—I think I'll get married. Wags—You surprise me. I didn't think you had a girl.

Bangs—I haven't, but a fellow gave me a wedding ring to-day in part payment of a debt, and I've got to get the worth of my money.

CIPHER CODE.



Old Tramp—Hist, the deadly sign on the gate post.

New Tramp—What is it, pard?

Old Tramp—C. S. P.

New Tramp—An' what does dat stand fer? Care; special police?

Old Tramp—Worse dan dat. It stands for cooking-school pie!

None Whatever.

With baseball men and pugilists. Now all the rage. What chance have people who can act upon the stage?

Cause for Grief.

Tall Actor—Ah, Rudolph, why that sad expression?

Short Actor—I cannot help it, me lord. I shall die in the first act.

Tall Actor—Oh, it might be worse. Short Actor—It couldn't be. There is a real chicken dinner in the second act.

An Honest Man.

"I never find any cream in this milk of yours," said the lady customer.

"Of course you don't, ma'am," replied the honest milk dispenser. "I never adulterate my milk with anything."

Fortunate.

"They say Miss Sreacher is a beautiful singer."

"It's a good thing she is, for no one would listen to the noise she makes if she weren't."—Princeton Tiger.

Making Up for Lost Time.

Stranger (happening along)—What's all that loud wrangling about in there?

Sexton—The ladies, sir, are holding an adjourned meeting in the silence room.—Chicago Tribune.

Rather Undecided.

Sanford—So you're in love with Miss Fairly? She's a decided blonde, isn't she?

Chappy—Well, er, I can't say that she's quite decided yet.—Life.

Seen There Before.

The Lawyer—The first thing we must look into.

The Client—Is my pocket. I understand that—go ahead.

Difference of Opinion.

Vestryman (making another attempt to light his cigar)—I don't like these noiseless matches.

Rev. Dr. Honeywell—I do. I received a fee of \$50 once for marrying a deaf and dumb couple.

Extenuating Circumstances.

Attendant (in botanical garden, sternly)—Don't you know it's against the rules to pluck flowers in here?

Little Girl—B-b-b-but, sir, I thought all that folks in glass houses shouldn't do was to throw stones.

With Sorrow to the Grave.

"Your boy may be sewing his wild oats now, but he'll be a comfort to you in your old age."

"The deuce he will! If he keeps on the way he is for another year I ain't going to have any old age."

RECIPE THAT CURES WEAK MEN—FREE.

Send Name and Address To-day—You Can Have It Free and Be Strong and Vigorous.

I have in my possession a prescription for nervous debility, lack of vigor, weakened manhood, falling memory and lame back, brought on by excesses, unnatural drains or the follies of youth, that has cured so many worn and nervous men right in their own homes—without any additional medicine—that I think every man who wishes to regain his manly power and virility, quickly and quietly, should have a copy. So, I have determined to send a copy of the prescription, free of charge, in a plain, ordinary sealed envelope, to any man who will write me for it.

This prescription comes from a physician who has made a special study of men, and I am convinced it is the surest-acting combination for the cure of deficient manhood and vigor—failure ever put together.

I think I owe it to my fellow man to send them a copy in confidence, so that any man, anywhere who is weak and discouraged with repeated failures may stop drugging himself with harmful patent medicines, secure what, I believe, is the quickest-acting, restorative, upbuilding, SPOT-TOUCHING remedy ever devised, and so, cure himself at home quietly and quickly. Just drop me a line like this: Dr. A. E. Robinson, 3385 Luck Bldg., Detroit, Mich., and I will send you a copy of this splendid receipt, in a plain, ordinary sealed envelope, free of charge.

INCOME TAX AID TO RENT PAYERS

Senator Root Admits it Could Not Be Shifted.

HOW PROPERTY IS TAXED

New Yorker Shows by Statistics That Tax on Real Estate, Is Equivalent to an Income Tax of Fifteen Per Cent.

Senator Bailey Condemns a Tax on Occupation.

Washington, May 5.—In the senate, during the debate on the proposed income tax, Mr. Root submitted statistics to show the extent to which the wealth of the country is now taxed by states, counties and municipalities.

"It is not a fact," said Mr. Root, "that in this republic property does not bear a very great proportion of the burden of taxation."

He gave figures to show that the ad valorem taxes levied upon property are at the rate of about three-quarters of 1 per cent, which, he said, would be equivalent to an income tax of 15 per cent.

He said that in New York state real estate does not yield a net income of more than 3 1/2 to 4 per cent, so that he regarded this tax as very considerable.

"Who, at last, pays this real estate tax—the real estate owner or the renter?" asked Mr. Borah.

Mr. Root replied that it was imposed upon the property and paid by it in spite of any analysis that might be made as to where it came from.

"But if the income tax existed," interposed Mr. Borah, "it would catch a part of the tax that is shifted to the renter, would it not?"

"Yes; oh, yes," responded Mr. Root. While he said he was not arguing against an income tax, Mr. Root begged senators to remember "that the property of the United States now bears a tax for the support of government nearly eight times the income tax that they are proposing to assess upon it."

While challenging Mr. Root to find anything in his remarks to the effect that the property of the United States did not pay a tax, Mr. Bailey asserted that property did not even approximately contribute according to its value to the support of the federal government. He declared that a tax on an occupation could not be defended in any forum in the world of conscience and common sense. It was his conviction, he said, that wealth ought to bear the tax. "It is a monstrous injustice," he insisted, "for a man after being compelled to wear a suit of clothes to tax him for buying it. I think it is not right that obedience to God's law, a law which made us hungry, should compel us to appease our appetites and yet be charged for the things which keep body and soul together."

Removing Scorch.

An old negro landlady is responsible for the following cure for bad scorched places caused by too hot irons: A half pint of vinegar is put on the stove in a porcelain-lined saucepan. To this is added the juice of a large onion and two ounces of fuller's earth. The mixture is boiled for five minutes, strained, cooled and bottled.

In removing the scorch a little of the mixture is put on a clean white linen rag and rubbed over the scorched place until it disappears. Several applications may be necessary.

Two Suggestions.

Rub bread and meat boards with cut lemons, then wash with cold water. It is much better than scrubbing or scraping.

If the upper part or edge of the saucepan is well buttered you will find that chocolate, milk and other liquids will not boil over.

String Bean Salad.

String and wash one pint string beans. Boil till tender in boiling salted water. Drain and when cold put in a salad bowl, season with salt, pepper and paprika, pour one teaspoonful salad oil over, also one-half cupful vinegar, and serve.

To Polish Damp Shoes.

However damp boots or shoes may be they can be given a high polish if a drop or two of paraffin oil be added to a drop of blacking. This also prevents the leather from cracking.

THE JUNKET AND THE PASTY

Characteristic Dishes of Cornwall That Are Fit to Serve by American Cooks.

The Junket.—Dictionaries men are respectfully informed that the word junketing as signifying merrymaking arose from the custom of Cornish villagers to walk out in pleasure parties

AS A TIME SAVER

THE CHAFING DISH WILL BE FOUND OF DISTINCT VALUE.

Especially to Be Appreciated by the Mother to Warm Baby's Milk in a Hurry—Some Dishes Easily Prepared.

The chafing dish is valuable not only as a graceful means of entertaining a few friends on an evening, but as a time-saving device to the mother who has to get up in the night to heat baby's milk, and to the business woman who dreads to go out for her meals in bad weather.

Then, too, the chafing dish is invaluable of a Saturday or Sunday morning, when each member of the family comes down at a different time for his eggs and coffee.

Everyone who owns a chafing dish knows how to make Warm rabbit and fudge, but there are some more novel dishes for the informal little supper.

The meal is of course not complete without a dainty little table and a frilly white apron for the hostess; and if she possesses the true instinct of hospitality she will allow each guest to have some part in the savory preparation.

Shrimps are good at this time of year. A good way to prepare them is to lay a good quantity of them in water and let simmer for 20 minutes, then strain, and set the liquor aside for some future soup tureen. Next cut the shrimps in half and chill, making the usual white sauce in the blender, adding a bay leaf and a blade of mace until it boils, add the shrimps, and when thoroughly heated, serve.

If the shrimps are to be the chief or only hot dish, they may prove more palatable if mixed with an equal quantity of canned French peas, which are added to the white sauce at the same time with the shrimps. It is nice to serve this compound on crackers.

Curried oysters are another great delicacy. These are prepared by browning one tablespoonful each of butter and flour with one teaspoonful of curry powder. Add gradually one-half cup of rich milk and one-half cup of strained lemon juice. Stir "a mixture until quite thick and, if desired, add a few drops of lemon juice. Drop in 25 oysters, carefully examined. Cook until they are plump and serve at once.

If one has on hand a respectable remnant of cold chicken or turkey, or even of veal, an appetizing chicken à la McDonald may be produced. Cut the meat into strips, cut firm, cold boiled potato into thin slices, cut one large truffe, if desired, into strips, and place in the blazer with three tablespoonfuls of butter. Now pour on a cup and a half of milk, season with salt and pepper, and serve as soon as hot. Bits of celery add to the flavor of the dish, whether cooked with the milk or added raw at the last minute.

Eggs with black butter are another substantial supper dish. The recipe calls for three tablespoonfuls of butter, half a teaspoonful of vinegar, salt and pepper to taste, and three or four eggs as you have room for them in the blazer.

Cook the butter in the blazer until it is a dark brown—almost black. Break in the eggs then, one at a time, carefully, lest they should run, baste with the butter until they are done, adding the vinegar just before you take them up, and sprinkle with pepper and salt.

Tapioea Cream Without Eggs.

Soak in water till soft three round tablespoonfuls of pearl tapioca. Put one pint of milk, one-half teaspoonful of salt and the soaked tapioca, add to the water in which it soaked, in a double boiler. Stir often until boiling to prevent the tapioca from lumping, then only occasionally stir it gets thick. Then add sugar to taste, about one-half cup, and continue boiling till the consistency of heavy cream. This usually takes about two hours. When done remove from the fire, flavor with one teaspoonful of vanilla; stir in a teaspoonful of butter if desired, and serve cold.

Individual Meat Pies.

To use up cold roast beef or lamb, grind the meat up with a little onion, salt and pepper, to taste, and add a little gravy to make it moist. Butter as many cups as you will need, and half fill them with the meat mixture. Then fill the cups up with mashed potatoes, and sprinkle bits of butter on the top. Put in the oven and bake until heated through. I generally leave them in about 15 minutes. Serve tipped out on a platter, with the left over gravy poured over them, or if you have no gravy, use tomato sauce.

Shred the Eggshells.

Eggshells put into the coffee without crushing after the beverage is made don't clear it thoroughly. Wash the eggshells carefully before breaking the egg.

In making the coffee shred the shell fine with the fingers and mix with the grounds before pouring on the water. The result is a clear, delicious looking cup with the use of even a small part of a shell.

Cottage Cheese Pie.

One cup of fresh cottage cheese mashed fine, two well-beaten eggs and enough rich milk or cream to make the whole of the consistency of thin batter, add a handful of currants and flavor with nutmeg or cinnamon. Pour over single crust as for custard pie and bake in a moderate oven.

Flour Dumplings.

Mix together one pint flour, two teaspoons baking powder, one teaspoon salt. Stir in gradually one scant cup of milk to make soft dough. Drop by spoonful into kettle. Contents must be boiling. Cover closely and boil ten minutes without lifting cover. Serve.

Makes Delicious Flavor.

Some people like the unsweetened juice of a pineapple added to mayonnaise, especially when the mayonnaise is used on a fruit salad.

Different Strata.

The irresistible high handshake chance to meet the immovable low handshake.

Whereupon they gave each other the cold shake and passed on.—Chicago Tribune.

Just as Good.

His Elder Sister—Phil, why don't you wear cuffs?

The Youth—Great Scott, Nell, I do! Look at my pants legs. Will you? They're turned up four inches!—Chicago Tribune.

Her Party.

"Jim's in love, isn't he?"

"He must be. He accepted an invitation to a bridge party where they don't play for stakes."—Bohemian Magazine.

to farms, order junkets, bread and butter and tea and merrymake with all their might while the junkets were setting.

To make a junket put a pint of new milk in a presentable dish and stand on the back of the stove until at blood heat. Sweeten slightly, add a few drops of any flavoring preferred or leave it without flavoring. Add a teaspoonful of rennet, obtainable of grocers and druggists. Stand away to cool and "set." It should be smooth like clabber without visible whey. Cream may be scattered over the surface, or sugar or nutmeg.

The Pastry (peculiarly Cornish).—It consists of a turnover pie, filled with raw beefsteak, onion and potato, chopped in bits not larger than a marble. Naturally onions and potatoes must be cut thin to bake well. Cornish pastry is made of fine chopped suet, flour and water, but Americans will prefer